

Fish Tacos



RANDY'S EAT SHOP
Recipes that Rock!

Fish Batter

- 1 cup all-purpose flour
- 1 cup beer
- 1/4 tsp baking powder
- 1 - 2 tsp Smoked Paprika Spice
- 1/2 tsp salt

Combine all of the dry ingredients in a medium mixing bowl. Add any additional spices now — garlic and/or onion powder, maybe some fresh ground pepper — whatever your “taste” desires.

Add the beer a bit at a time while you are mixing the batter to get a consistency like a thick pancake batter. Stop when you get the right thickness or add a bit more beer if necessary. Use a hand whisk to get a smoother consistency. Set aside for now.

Chipotle Sauce

- 3/4 cup mayonnaise
- 2 Tbsp lime juice from bottled juice or from one fresh lime
- 2-3 canned chipotle chilies in adobo sauce, roughly chopped, plus 1-2 tsp adobo sauce. Use less depending on your interest/tolerance for spicy hot.
- 1-2 large garlic cloves roughly chopped

In a blender, or preferably an immersion blender, combine all of the ingredients in a bowl and blend until smooth and creamy. Set aside for now.

Other Ingredients

- Get the fish you want -- cod, tilapia or other white, firm fillets
- 2-3 ripe avocados
- Corn tortillas
- Canola oil

Frying the Fish

Remove your fish from the wrapper or package and blot it dry with paper towels. Then slice your fish into finger sized strips.

For frying the fish I use a cast iron dutch oven. It's deep to protect you from spattering oil and it holds the heat well while frying. Pour about one to two inches of oil into the dutch oven and heat the oil with medium-high heat until the oil shimmers but not smoking. When the oil is ready it's time to cook the fish. *Continued*

Using a pair of tongs, grab a piece of fish and dunk it in the batter to completely coat the fish. Set it into the hot oil -- no splashing! Generally I can fry three to four pieces of fish at one time. Keep an eye on your fish because it will cook fast and the batter will burn if you're not careful. When you see the batter on the edge of the fish browning, turn the fish over with the tongs. When the fish is thoroughly browned and crispy on both sides, remove it from the oil and place it on a cookie sheet or cooling rack with paper towel to soak up any extra oil. You can have your oven on a low temp and keep the cooked fish warm in the oven to prevent it from cooling until you're ready to build your tacos.

Drink the extra beer not used for the batter while you're frying the fish.

Heating the Tortillas

I use a Lodge griddle that is designed to fit over two like-sized burners. It works perfect for toasting three corn tortillas at the same time. But, use whatever pan you have or are accustomed to. Heat your corn tortillas so they are warm but still pliable.

Stainless Steel Taco Holders

A handy tool that's going to make your fish tacos easier to build and look good if you happen to be entertaining is stainless steel taco holders. Use it on one side and stuff two tacos. Flip it over if your stuffing three tacos.

Stuff Your Tacos

Press your warm tortillas down into your taco holders so you have an equal amount of tortilla on each side. Now, place two or three slices of avocado in the tortilla -- press them down if need be. Place one or two strips of fried fish on top of the avocado. Finish it off with a generous coating of chipotle sauce.

Enjoy! And remember, every day is Friday on the patio.

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